

PIEVE SANTA RESTITUTA

BRUNELLO DI MONTALCINO 2015

NEW RELEASE

Select vintage, with an aging potential better than 2010. Juiciness and concentration are the features of the 2015 vintage which shows elegance and yet drinkability.

Climate and harvest

In 2015 all of our vineyards in Montalcino performed well. There was an abundance of rain in the spring time; however, the temperature increased drastically in July, causing a slowdown in the vegetative growth. The soil was humid due to the large quantity of rainfall during the spring time, likewise, plentiful rain from August 14 to August 15 relieved the wines from further stress. There were larger amounts of rainfall in Deserti, which was needed; while, in Pieve there was much less precipitation; this proved to be beneficial for both vineyards. During the September harvest in Deserti, there was a strong wind which required us to accelerate the grape picking process.

The harvest started on September 3 and finished between September 16 and 17. We harvested very quickly with the grapes in perfect conditions, despite the high temperature trend in July. Only a slight decrease in grape production was recorded, due to the sudden cold during the blossoming phase, which prevented the berries from blooming.

Tasting notes

Charming notes of juniper berries, licorice and sweet wood greet your nose upon approaching this wine. 2015 Brunello has a very clear expression of sweet and ripe fruit, opening on the palate, with notes of spice and earthy aromatic herbs. This wine has remarkable texture, mouth-filling fruit and a very good length.

Vineyards

Most of the grapes from Rennina and Sugarille vineyards are blended with those from Torrenieri, in the north-eastern area of Montalcino. While the soil in Rennina and Sugarille is clayey-calcareous with high amounts of *galestro*, the ground in Torrenieri is a mixture of clay, tuff and sand.

Appellation Brunello di Montalcino D.O.P.

Grape variety 100% Sangiovese.

Winemaking method

The grapes from the different vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, the wines are blended and then aged for another six months in concrete vats.

First vintage produced 2005.



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